

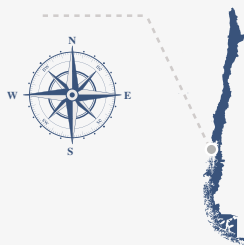


LEYDA
COOL.COASTAL.CHILEAN.

RESERVA
100% SYRAH

20
21

In addition to representing their terroir, this line seeks to respect the fruit and identity of each variety, giving origin to expressive wines, that are direct, fresh and juicy.



D.O. LEYDA VALLEY

Vineyard - El Maitén



After an extensive search, we found an exceptional place in the coastal valley of Leyda, just 4km from the Pacific Ocean, where we make fresh wines with identity. We are pioneers and experts in the Leyda Valley, an exclusive cool coastal valley with just 2,000 hectares.

The Reserva wines represent the Leyda terroir and always aim to respect the fruit and identity of each variety. These wines are expressive, direct, fresh and juicy. This Syrah Reserva is a pure wine that is true to the variety. It has great aromatic intensity, clearly revealing its cool-climate character.

CLONE

174 and 525.

Clone 174: this provides spicy notes of bay leaves and white pepper and a juicy and vibrant mouth.

Clone 525: this clone gives a perfumed, fruity nose, juicy mouth and fruity flavours. It is less structured than clone 174.

CLIMATE

The cold climatic condition influenced by the Humboldt Current, together with the sea breezes, during the spring and especially at the time of grape maturity, make this valley ideal for the development of cold climate red varieties such as Pinot Noir and Syrah.

The 2021 season was extremely cold with very low temperatures, well below the historic average. This led to slow ripening and it was a challenge to reach the desired level of Brix. Furthermore, there were 52mm of rain in late January, which affected the early-cycle varieties but did not impact the Syrah, as it had not yet reached veraison. This was generally a cool, damp and rather challenging vintage and significant viticultural work was needed to combat the pressure posed by the damp conditions. This vintage delivered fresh, spicy and very juicy Syrah with low alcohol. The 2021 harvest was delayed by 3 weeks compared to the previous year, taking place between 20 and 30 April.

WINEMAKING

The grapes were manually harvested during the last week of March when they reached 23–24°Brix. In the cellar, the clusters were destemmed, gently crushed and cold-macerated (at 8 –10 °C) for 4-5 days to extract colour and fruit. Then the alcoholic fermentation took place at 24–26°C for 12 days.

It was managed with gentle pump-overs 3-4 times a day. Once the fermentation was complete, the wine continued to macerate for 3 days to enhance the structure and silkiness of the mouth. The final wine was aged for 12 months in stainless steel tanks and used 225-litre French oak barrels, where the malolactic fermentation took place. The final blend consisted of 48% wine that had aged in stainless steel and 52% French oak barrel-aged wine.

YIELD

12.000 kg/ha.

SOIL

This wine originates in the "El Maitén" vineyard, which was planted in 2008. It is situated just 12 km from the Pacific Ocean, so it has a cool-coastal climate with a significant maritime influence. This wine comes from two selected plots with north-western exposure, in search for greater exposure to the sun to favour ripening.

The soils in the different plots have granite at depth, which lends the mouth vibrancy, and red clay in the upper layers, which results in silky wines with a creamy texture in the mouth.

TASTING NOTES:

Appearance: Ruby with violet hues.

Nose: Upfront aromas like blueberries and blackcurrants, along with spicy notes like white pepper, bay leaves and green olives.

Palate: The wine is juicy, fruity and spicy with silky, well-rounded tannins and a long finish.

PAIRING SUGGESTION:

Ideal with:
Red meat like fillet steak, pork tenderloin or beef with bacon.



SERVING TEMPERATURE:

16 °C.

CHEMICAL ANALYSIS:

Alcohol: 13 %.

pH: 3,43.

Total Acidity (g/L C4H6O6): 5,78.

Residual sugar (g/L): 1,4.